



SOUTHWEST CHICKEN WITH CILANTRO CHIMICHURRI

and Sweet Potato Jumble



HELLO SWEET POTATOES

These orange-hued tubers are packed with Vitamin A. They're not just good, they're good for you.

PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 430



Sweet Potatoes



Green Bell Peppers



Cilantro



Limes



Southwest Spice Blend



Garlic



Chicken Cutlets



Chicken Stock Concentrates

START STRONG

Don't toss out your cilantro stems! These herby heroes are tender and packed with tons of flavor. Finely chop the whole bunch and add to your chimichurri.

BUST OUT

- 2 Baking sheets
- Small bowl
- Paper towels
- Large pan
- Large bowl
- Vegetable oil (1 TBSP)
- Olive oil (2 TBSP)

INGREDIENTS

Ingredient 4-person

- | | |
|------------------------------|----------|
| • Sweet Potatoes | 4 |
| • Green Bell Peppers | 2 |
| • Limes | 2 |
| • Garlic | 4 Cloves |
| • Cilantro | ½ oz |
| • Southwest Spice Blend | 2 tsp |
| • Chicken Cutlets | 20 oz |
| • Chicken Stock Concentrates | 2 |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

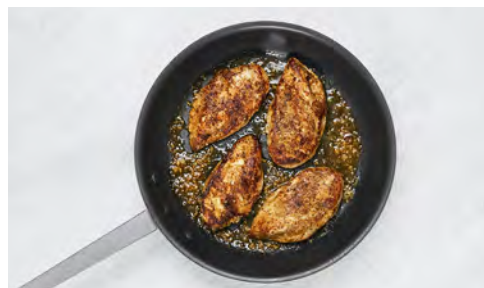
[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



HelloFRESH



1 PREP Preheat oven to 450 degrees. **Wash and dry all produce.** Dice **sweet potatoes** into ½-inch cubes. Core, deseed, and dice **bell peppers**.



4 COOK CHICKEN AND SAUCE

Pat **chicken** dry with paper towels; season all over with **salt, pepper,** and **1 tsp Southwest Spice.** Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned on first side, 3-4 minutes. Flip and add remaining **garlic.** Cook until fragrant, about 30 seconds. Add **stock concentrates** and **¼ cup water.** Cook until liquid has reduced by half and chicken is cooked through, 3-4 minutes.

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2 ROAST VEGGIES

Divide **sweet potatoes** and **bell peppers** between 2 separate baking sheets. Toss each with a drizzle of **oil** and a large pinch of **salt** and **pepper.** Roast potatoes on top rack and peppers on middle rack, tossing halfway through, until lightly browned and tender, 25-30 minutes. (**TIP:** Veggies may be done at different times.)



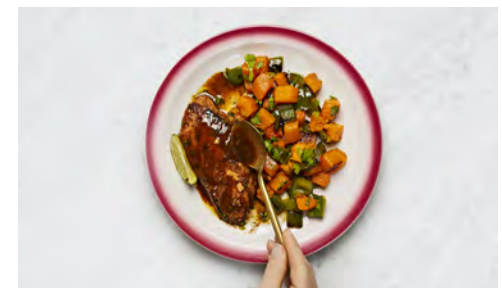
5 MAKE VEGGIE JUMBLE

In a large bowl, combine roasted **veggies,** reserved **cilantro,** and a large squeeze of **lime juice.** Season with **salt** and **pepper.**



3 MAKE CHIMICHURRI

Meanwhile, quarter **limes.** Mince or grate **garlic.** Finely chop **cilantro;** set aside 1 TBSP for jumble. In a small bowl, combine remaining cilantro, **1 tsp Southwest Spice,** **2 TBSP olive oil,** a pinch of **garlic,** and the juice from 1 lime wedge. Season with **salt** and **pepper.** Add more **garlic,** **olive oil,** or **lime juice** (to taste).



6 SERVE

Divide **veggie jumble** and **chicken** between plates. Spoon any remaining **pan sauce** over chicken. Serve with **chimichurri** and remaining **lime wedges** on the side.

FRESH TALK

What's your favorite herb and why?

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